



### Starters

Cream of leek and potato soup with crispy onions

Grilled goats cheese on a caramelized walnut and beetroot salad with a honey and mustard dressing

Ham hock terrine with pickled vegetables, mustard cream and toasted ciabatta

Smoked salmon and prawn parcel with harissa mayonnaise, cucumber and caper salad

### Main Course

Slow braised feather blade of beef, crushed potato and shallot cake with a red wine jus

Oven roasted seasonal fish, chive creamed potatoes with pea puree and a lemon Beurre blanc

Pot roasted chicken, dauphinoise potatoes with mushroom and red wine sauce

Balsamic glaze shallots, roasted med vegetables and brie tart

All served with seasonal vegetables

### Desserts

Sticky toffee pudding with vanilla ice cream

Vanilla panna cotta with caramelized oranges and fresh mint

Cheddar cheese with biscuits, grapes, celery and chutney

Poached pear with a vanilla and star anise syrup, summer fruit compote and vanilla ice cream

£25.00 per person for 3 courses

£19.50 per person for 2 courses